

## **NUTRITION EDUCATION RESOURCES – SCHOOL FOOD SERVICE**

The Montana Team Nutrition Program has nutrition education resources designed for students in grades Preschool-12. Education resources include: curriculum guides, videotapes, computer software, nutrition games and many more helpful resources to allow you to cover nutrition topics with your students. There is also an adult category to answer any questions you may have about healthy eating habits.

Attached is the **School Food Service** resource list. Please contact the Team Nutrition Program at Montana State University if you are interested in borrowing a resource. You may borrow a resource for up to three weeks at no charge other than return postage. We can be reached by phone: 994-5641, fax: 994-7300 or email: [uhdkb@montana.edu](mailto:uhdkb@montana.edu) Our mailing address is: Team Nutrition Program, Montana State University, PO Box 173360, 202 Romney Gym, Bozeman, MT 59717-3360.

Contact Katie Bark of the Team Nutrition Program at 994-5641 if you would like a recommendation of the best resources for a specific topic.

### **SCHOOL FOOD SERVICE**

#### **ACCOMMODATING CHILDREN WITH SPECIAL DIETARY NEEDS IN THE SCHOOL NUTRITION PROGRAMS**

U.S.D.A., 1995

**SFS**

Manual

Presents information on how to handle situations concerning children with special needs that may arise in practice, and offers advice about such issues as funding and liability.

#### **ACTION PACKET**

USDA, 1996

**SFS**

Trainer Guide

Kit to assist school food service personnel with planning a nutrition event using local chefs.

#### **ANNOTATED BIBLIOGRAPHY ON FEEDING KIDS W/SPECIAL NEEDS**

Unknown, 1992

**SFS**

Book

Provides current information on research and materials related to feeding children with special needs.

#### **BASIC NUTRITION CLASS/TRIMMING THE FAT**

Montana NET Program, 1997

**SFS**

Video/Instruction Guide

An 8 hour class on basic nutrition and ASFS's Trimming the Fat class for school food service personnel in February 1997 via interactive video conferencing.

#### **BREAKFAST LUNCH TRAINING PACKAGE: GET READY, GET SET, GO FOR QUALITY SERVICE**

NFSMI, 1996

**SFS**

Training Manual/Video

Designed to teach the school staff to develop a working team and to provide opportunities for everyone to have a part in planning, work assignments, menu ideas, service, and all other areas so vital to a successful food service operation.

#### **BREAKFAST LUNCH TRAINING: GO FOR THE GOLD**

NFSMI, 1994

SFS

Training Manual/Video

This program is designed to help program administrators improve customer service in school dining rooms.

### **BREAKFAST LUNCH TRAINING: HEALTHY COOKING FOR KIDS**

NFSMI & Culinary Institute of America, 1995

SFS

Training Manual/Video

Introduces new techniques, refines traditional methods, and excites the school food service professional to re-examine cooking styles and techniques used in preparing school meals to create lower fat, great tasting, appealing meals.

### **BREAKFAST LUNCH TRAINING: ON THE ROAD TO PROFESSIONAL FOOD PREPARATION**

Carolyn Hopkins, 1993

SFS

Video/Lessons/Materials

Interpreting recipes, weights and measures portion control, and recipe adjustment.

### **BREAKFAST MAKES IT HAPPEN**

NFSMI & National Dairy Council, 1995

SFS

Video

A thirteen minute video to point out benefits of school breakfast program for school administration, teachers, and the students

### **BUILDING HUMAN RESOURCE SKILLS – MODULE I: Leadership Development for Managers**

NFSMI, 2001

SFS

Training Manuals

7 training modules for managers on key topics for being effective leaders in school food service.

### **BUILDING HUMAN RESOURCE SKILLS – MODULE II: Achieving an Effective Food Service System**

NFSMI, 2001

SFS

Training Manuals/Video

7 modules designed for training of managers for achieving an effective food service system. Each module is a 1-1/2-2 hour training on key topic areas.

### **CARE: SPECIAL NUTRITION FOR KIDS**

Alabama Department Of Education, 1993

SFS

Manual/Video

Focus is to assist the local school manager and other food service personnel with their task of feeding students with special nutritional needs.

### **CHILD NUTRITION PROGRAM DIRECTOR/SUPERVISOR'S GUIDE: High School Foodservice Survey**

NFSMI/The University of Mississippi, 1997

SFS

Guide/Survey

This is a tool developed by the Division of Applied Research to assist the Child Nutrition Program Directors/Supervisors with gathering data on food service characteristics affecting student satisfaction.

### **COOKING A WORLD OF NEW TASTES**

USDA Food & Nutrition Service, 1998

SFS

Videos

A cooking show for nutrition service professionals that explore innovative and creative approaches to the production of healthy, tasty and attractive foods for the school meal program.

**COOKING UP HEALTH SCHOOL MEALS**

Illinois School State Board of Education, 1998  
CD, Video and Recipe Handbook

Illinois School Food Service tasty recipes for school menus.

**COOK'S CHOICE - TASTES GREAT, LESS WASTE**

Oregon Department Of Education, 1994  
SFS Video

Shows how to include several food choices for students at lunch to encourage them to eat well.

**CULINARY TECHNIQUES: COOKING WITH FLAIR – BREADS AND GRAINS**

NSFMI, 2001

New tasty recipes with breads and grains

**CULINARY TECHNIQUES: COOKING WITH FLAIR – BREADS AND GRAINS**

NSFMI, 2001

New tasty recipes with fruits and vegetables

**CULINARY TECHNIQUES FOR HEALTHY SCHOOL MEALS**

NSFMI, 1996  
SFS Video/Training Packets

A 13 hour training program for school nutrition managers to train assistants on food preparation techniques. It includes a leaders guide and videos on seasoning, preparing, pasta/starches, meats, and fruits/vegetables.

**ENERGY CONSERVATION MANUAL FOR SCHOOL FOOD SERVICE**

Ann Messersmith, George Wheeler, Victoria Rousso, 1994  
SFS Manual

Information about monitoring energy use and developing energy improvement and conservation plans.

**ENERGY EXPRESS CAFE**

Palm Beach County School District, 1995  
SFS Manual

Includes: Marketing Manual, Customer Service Policy, Principles of Appearance and Display, Spectacular Salad Bars, From the Fatty 50's to the Nutritious 90's, Super Salads & Fabulous Fruits, Superb Sandwiches & Deli Salad Bars, Build A Better Breakfast Bar.

**EVERY LITTLE BIT COUNTS: THE CAFETERIA AS A LEARNING LIBRARY**

Anna Kalin, 1988/1992  
SFS Book

Nutrition education activity book for school food service personnel filled with activities, handouts, ideas for learning, and tasting parties.

**EVERY LITTLE BITE COUNTS: SUPPORTING YOUNG CHILDREN WITH SPECIAL NEEDS AT MEALTIME**

California Dept. of Education, 1998

**SFS**

Book

This manual provides a detailed resource section on a variety of specific disabilities to give you the background you will need to feel comfortable caring for children with special needs.

#### **EXPANDING BREAKFAST**

National Dairy Council, 2001

**SFS**

Video and trainer packet

Guide to expanding school breakfast programs to increase student participation while remaining profitable.

#### **FOOD FOR FIFTY**

Mary Molt, PhD, RD, Prentice Hall, 2001

**SFS**

Book

Institution quantity cookbook for 50 portions.

#### **FOOD QUALITY EVALUATION & ASSURANCE MANUAL FOR SCHOOL FOOD SERVICE**

N.F.S.M.I., 1995

**SFS**

Manual

Designed to be reference guide for school food service directors/supervisors /managers in gathering information to help evaluate overall quality of food and service provided. Designed as "self-assessment" tool to better meet customer's needs.

#### **FOOD SERVICE SURVEYS: HIGH SCHOOL LEVEL**

NFSMI, 1999

**SFS**

Survey Instrument

These validated food service survey instruments may be used to survey students on the acceptance level of school food service at the high school level.

#### **FOOD SERVICE SURVEYS: MIDDLE SCHOOL LEVEL**

NFSMI, 1999

**SFS**

Survey Instrument

These validated food service survey instruments may be used to survey students on the acceptance level of school food service at the middle school level.

#### **A GUIDE TO TEAM NUTRITION**

USDA, 1999

**SFS**

Presentation Tool Kit

This tool kit was designed to teach school decision makers and community members about the objectives and benefits of Team Nutrition. The presentation covers the purpose, history, successes and resources to help build support among school administrators and other school and community partners in bringing Team Nutrition to all schools.

#### **GUIDELINES FOR EQUIPMENT TO PREPARE HEALTHY MEALS**

NFSMI, 1996

**SFS**

Manual

Guide to purchasing equipment to prepare healthy school meals.

#### **HEALTHY CUISINE FOR KIDS WORKSHOP**

NFSMI, 1995

**SFS****Manual**

This 16 hour hands-on training program designed for managers or other trainers to use with the food service production staff. Focus is on the development of culinary techniques that support the implementation of the Dietary Guidelines for Americans.

**HEALTHY EDGE IN SCHOOLS**

ASFSA, 1998

**SFS****Video/Trainer-Participant Manuals**

Incorporating the Dietary Guidelines into school food service. Train-the-trainer and participant manuals for in service training.

**HEALTHY SCHOOL MEALS TRAINING**

Missouri Dept. of Education, 1996

**SFS****Videos**

Set of 4 videos containing an overview of School Meals Initiative for Healthy Children, plus nutrient standard and enhanced food based menu planning.

**HEY, WHAT'S COOKIN'? RECIPES FOR SCHOOL FOOD SERVICE REVOLUTION**

Texas N.E.T. Program, 1995

**SFS****Video**

Looks at six dynamic school food service programs that combine innovative marketing, quality products, and good nutrition to win over students, faculty, parents, and administrators.

**HIGH TIME FOR LOW FAT**

State Of Mississippi, Dept. Of Ed., 1993

**SFS****Manual/Lessons/Marketing Kits**

Course for school food service managers on how to prepare and market tasty, low fat meals.

**INVENTORY MANAGEMENT**

NFSMI, 2000

**SFS****Video/Trainer Guide**

This trainer guide/video kit presents general principles on inventory management for child nutrition programs. Includes 4 lessons on key concepts of inventory management.

**LEARN FROM LUNCH**

Department Of Education, Hawaii, 1994

**SFS****Manual**

Manual designed to facilitate learning about the nutritional value of school lunch menus through nutrition lessons.

**LOUISIANA FOOD SERVICE TRAINING PROGRAM**

Louisiana Dept. of Education, 1998

**SFS****Trainers Guide/Video**

This is a thorough training packet for managers and general assistants. It includes ready to use lessons and videos to cover the major areas of food service management. Phase I is for general assistants and Phase II is for managers.

**MANAGING CHILD NUTRITION PROGRAMS: LEADERSHIP FOR EXCELLENCE**

Josephine Martin & Martha T. Conklin, 1999

**SFS****Book**

This is a book about leadership, about the future, and about nurturing our nation's children both physically and intellectually.

### **MATH PRINCIPLES FOR FOOD SERVICE OCCUPATIONS**

Robert Haines, 1988

**SFS**

Book

Review of basic math procedures used by preparation, service, and management personnel in food service operations.

### **MEAL PATTERN REQUESTS AND OFFER VERSUS SERVE PARTICIPANTS**

U.S.D.A., 1990

**SFS**

Video/Manual

Familiarizes you with lunch and breakfast meal pattern requirements and Offer Versus Serve (OVS). Explains food components, gives examples of menus, and contains exercises to test your knowledge.

### **MENU DESIGN**

Dr. Ann Robinson, 1992

**SFS**

Workbook

Menu planning training program for school food service managers.

### **A MENU PLANNER FOR HEALTHY SCHOOL MEALS**

USDA, 1998

**SFS**

Manual

This updated menu planner presents the basic concepts of the School Meals Initiative for Healthy Children—and then explains how to translate the concepts.

### **MENUS MANUAL**

American Heart Association, 1992

**SFS**

Manual

Manual containing pre-planned menus that give easy ways to introduce low-fat/cholesterol meals to your school.

### **NEW PROFESSIONAL CHEF**

Linda Conway, 1991

**SFS**

Book

Cookbook that shows recipes and helps chefs identify, purchase, and store the finest foods in appropriate quantities.

### **NFSMI SATELLITE SEMINAR: BUILDING QUALITY MEALS: PRODUCTION PLANNING**

NFSMI, 2000

**SFS**

Video

This one hour seminar will cover techniques that ensure quality through good production planning and record keeping-effective management tools for all school lunch programs, regardless of size.

### **NFSMI SATELLITE SEMINAR: CHAMPIONS OF CHANGE**

NFSMI, 1995

**SFS**

Video

One hour seminar that demonstrates need for change and its importance to the successful operation of child nutrition programs. Focuses on techniques for implementing change.

**NFSMI SATELLITE SEMINAR: COOPERATIVE PURCHASING FOR CHILD NUTRITION PROGRAMS**

NFSMI, 1999

**SFS**

Video

This 1 hour video explains the details of setting up a cooperative purchasing program for school food service managers.

**NFSMI SATELLITE SEMINAR: CREATING HEALTHY MENUS FOR MAINLINE - PART I**

NFSMI, 1994

**SFS**

Video

One hour seminar that provides tips on menu planning for creating healthy menus for kids Part I.

**NFSMI SATELLITE SEMINAR: CREATING HEALTHY MENUS FOR THE MAINLINE - PART II**

NFSMI, 1995

**SFS**

Video

One hour seminar that provides tips on menu planning for creating healthy menus for kids Part II.

**NFSMI SATELLITE SEMINAR: DIETARY GUIDELINES: IN YOUR HANDS**

NFSMI, 1992

**SFS**

Video

This one hour seminar offers both positive and practical suggestions for implementation of Dietary Guidelines for Americans through menu planning and partnerships.

**NFSMI SATELLITE SEMINAR: EFFECTIVE FINANCIAL MANAGEMENT**

NFSMI, 2001

Video

**NFSMI SATELLITE SEMINAR: ENHANCING PRODUCTIVITY IN SFS**

NFSMI, 1996

**SFS**

Video/Trainer-Participant Guide

One hour seminar that teaches principles/techniques for reviewing operations and enhancing productivity.

**NFSMI SATELLITE SEMINAR: EQUIPMENT EFFICIENCY FOR HEALTHY SCHOOL MEALS**

NFSMI, 1997

**SFS**

Video/Trainer-Participant Guide

This one hour seminar is for food service personnel to learn more about new equipment and kitchen facilities.

**NFSMI SATELLITE SEMINAR: FIRST DAY...EVERYDAY: BASICS FOR FOOD SERVICE ASSISTANTS: Part I**

NFSMI, 1997

**SFS**

Video

This one hour video discusses important topics for food service assistants. Areas of emphasis include professional development, food safety, sanitation and accident prevention.

**NFSMI SATELLITE SEMINAR: FIRST DAY...EVERYDAY: BASICS FOR FOOD SERVICE ASSISTANTS: Part II**

NFSMI, 1998

**SFS**

Video

This one hour video covers specific job skills important to school food service assistants. Areas of emphasis include portion control, standardized recipes, production and service techniques and equipment safety.

**NFSMI SATELLITE SEMINAR: FOOD QUALITY: MAKING THE GRADE IN CHILD NUTRITION: PART I**

NFSMI, 1999

**SFS**

Video

One hour seminar on student perceptions of quality, how to develop quality standards and overall food production principles for high quality food.

**NFSMI SATELLITE SEMINAR: FOOD QUALITY: MAKING THE GRADE IN CHILD NUTRITION: PART II**

NFSMI, 1999

**SFS**

Video

One hour seminar to explore principles of food preparation that result in high quality products and marketing.

**NFSMI SATELLITE SEMINAR: FOOD SAFETY: IT'S IN YOUR HANDS**

NFSMI, 1999

**SFS**

Video/Teacher-Participant Guide

One hour seminar on food safety issues and the prevention of food borne illnesses.

**NFSMI SATELLITE SEMINAR: PARTICIPATION: THE KEY TO HEALTHY FOOD PRACTICES**

NFSMI, 1994

**SFS**

Video

One hour seminar that provides customer-centered team approach to promote customer participation; identifies factors that influence participation, and highlights best participation practices across the country.

**NFSMI SATELLITE SEMINAR: PERSONNEL THAT MAKE A DIFFERENCE**

NFSMI, 1994

**SFS**

Video

One hour seminar that provides tips on training school food service personnel.

**NFSMI SATELLITE SEMINAR: PREPARATION AND THE DIETARY GUIDELINES**

NFSMI, 1993

**SFS**

Video

One hour seminar that features internationally-trained chefs who illustrate preparation of three common school lunch entrees to cut the percentage of calories from fat.

**NFSMI SATELLITE SEMINAR: PROMOTING HEALTHY FOOD PRACTICES**

NFSMI, 1993

**SFS**

Video

A one hour seminar that promotes practical guidance for marketing and promoting healthy food practices and many examples of program promotions.

**NFSMI SATELLITE SEMINAR: PURCHASING AND THE DIETARY GUIDELINES**



NFSMI, 1992

**SFS**

Video

This one hour satellite emphasizes the role purchasing plays in implementation of the Dietary Guidelines for Americans, and identifies issues and areas for change.

### **NFSMI SATELLITE SEMINAR: QUALITY RECEIVING PROCEDURES FOR HEALTHY SCHOOL MEALS**

NFSMI, 1998

**SFS**

Video/Teacher-Participant Guide

This one hour video shows the value of having well planned and well organized receiving systems in child nutrition programs. High quality receiving procedures are the bridge between purchasing & storage of items.

### **NFSMI SATELLITE SEMINAR: REAL TIME MARKETING**

NFSMI, 2001

Video

### **NFSMI SATELLITE SEMINAR: WORK SIMPLIFICATION**

NFSMI, 2001

Video

### **NFSMI SATELLITE SEMINAR: WORKING WITH SCHOOL HEALTH PROMOTION TEAMS**

NFSMI, 2001

Video

### **NO TIME TO TRAIN? LESSONS ON FOOD SAFETY AND SANITATION**

5 Star Child Nutrition Task Force-Midwest Program, 1998

**SFS**

Trainer's Guide

These 10 minute lessons have been designed for cafeteria managers to train food service staff during "teachable" moments, informally over coffee or other brief meeting times. This set of materials contains 15 lessons that are divided into three categories: Safety, Foodborne Illness and HACCP.

### **NO TIME TO TRAIN? LESSONS ON CUSTOMER SERVICE, INTERPERSONAL SKILLS & COMMUNICATION, MENUS & MEAL PATTERNS, NUTRITION EDUCATION AND PRODUCTION**

5 Star Child Nutrition Task Force-Midwest Program, 1997

**SFS**

Trainer's Guide

These 10 minute lessons have been designed for cafeteria managers to train food service staff during "teachable" moments. The twelve lessons are arranged in five categories: Customer Service, Interpersonal Skills and Communication, Menus and Meal Patterns, Nutrition Education and Production.

### **NOURISHMENT FOR THE MIND**

South Dakota Child and Adult Nutrition Services

**SFS**

Trainer's Guide

This collection of "Ideas for Nutrition Partnerships" is intended to be a source of nutrition education and services strategies that have been tried successfully in South Dakota schools/communities/areas and around the nation.

### **OFFER VS. SERVE: THE RIGHT CHOICE**

Oregon Dept. Of Education, 1994

**SFS**

Video

Explains the offer versus serve program in a school nutrition program for food based menu planning.

### **ONE PERCENT OR LESS SCHOOL KIT**

School Food Service

CSPI, 1999

**SFS**

Training Kit

To help educate and motivate students to choose low-fat or fat-free milk.

### **ORIENTATION FOR NUTRITION EMPLOYEES**

Georgia NET Program, 1993

**SFS**

Video/Lessons

Includes 8 video tapes and trainer's guides for 60 different (10 min.) lessons. Ideal for training new employees.

### **POPULAR MONTANA SCHOOL RECIPES**

Team Nutrition Program and Office of Public Instruction, 2000

**SFS**

Book

Schools in Montana are striving to meet the standards set by the School Meals Initiative for Healthy Children. Standardized recipes are an essential component in meeting these nutrition standards. The recipes in this book were compiled and standardized for 10 and 25 servings to assist small schools in Montana. The recipes were adjusted using the Nutrikids Program by Lunchbyte Systems.

### **PROFESSIONAL PROCUREMENT PRACTICES**

Jack Ninemeier, 1991

**SFS**

Book

Book describing purchasing, achieving purchasing goals, special purchasing concerns, and receiving and storing systems.

### **QUANTITY RECIPES FOR KID'S CUISINE**

Ohio Dept. of Education, 2000

**SFS**

Recipe Book

Quantitative recipes for school food service programs.

### **QUANTITY RECIPES FOR SCHOOL FOOD SERVICE**

USDA, 1988

**SFS**

Recipes

Quantity recipes for use in child nutrition programs.

### **REFLECTIONS AND RECIPES**

West Virginia Dept. of Education

**SFS**

Trainer Guide

This four-to-six hour workshop model focuses on site responsibilities in maintaining the nutrition integrity of meals. These include portion control, measuring, using standardized recipes, adjusting yields and controlling food quality. Learning activities acquaint participants with new USDA recipes, A TOOL KIT FOR HEALTHY MEALS: RECIPES AND TRAINING MATERIALS and the 1995 DIETARY GUIDELINES FOR AMERICANS.

### **RESIDENTIAL CHILD CARE INSTITUTIONS FOOD SERVICES MANUAL**

Dept. of Education, 2000

**SFS**

Trainer Guide

This manual has been written for the small RCCI having 10-15 students and no full time cook. The purpose of this manual is to help directors of Residential Child Care Institutions serve healthy meals and manage their food service programs.

### **SCHOOL BREAKFAST FOR FIRST CLASS LEARNING**

School Food Service

Midwest 5-Star Child Nutrition Task Force, 1999  
**SFS** Toolkit

This toolkit was prepared to assist in promoting and operating a School Breakfast Program.

**SCHOOL BREAKFAST PROMOTIONAL KIT: JUMP START KIT**

Dept. of Education, Commonwealth of Massachusetts, 2000  
**SFS** Packet

School Breakfast promotional kit to help strengthen school breakfast programs.

**SCHOOL BREAKFAST PROMOTION: FOOD FOR THOUGHT**

Tufts University, 1998  
**SFS** Packet

This packet promotes the implementation and expansion of the federally funded School Breakfast Program, discussing the benefits of breakfast while emphasizing the link between breakfast and learning.

**SCHOOL FOOD SERVICE FUNDAMENTALS COURSE: SELF STUDY TRAINING COURSE**

Montana O.P.I., 1995  
**SFS** Self-Study Course

Course offered by OPI/NET Program to school food service personnel of Montana.

**SCHOOL FOODSERVICE MANAGEMENT FOR THE 21<sup>ST</sup> CENTURY**

Dorothy Pannell-Martin, MA, 1999  
**SFS** Book

This book gives a general overview of school foodservice management providing information on financial management, staffing and on operating a school foodservice as a business.

**SERVING IT SAFE: A MANAGER'S TOOL KIT**

U.S.D.A., 1996  
**SFS** Manual

A ready to use manual for implementing a comprehensive sanitation and safety program.

**SERVSAFE: MANAGING FOOD SAFETY**

The Educational Foundation, 1996  
**SFS** Video

This video outlines basic techniques for managers to use when implementing a HACCP food safety system.

**SERVSAFE: PERSONAL HYGIENE**

The Educational Foundation, 1996  
**SFS** Video

This video outlines basic techniques for managers to use in practicing personal hygiene.

**SERVSAFE: PREPARATION, COOKING AND SERVICE**

The Educational Foundation, 1996  
**SFS** Video

This video outlines basic techniques for managers to use when teaching preparation, cooking and service.

**SERVSAFE: PROPER CLEANING AND SANITIZING**

The Educational Foundation, 1996

**SFS**

Video

This video outlines basic techniques for employees to use when cleaning and sanitizing equipment and utensils, as well as handling garbage and solid waste to prevent the outbreak of foodborne illness.

**SERVSAFE: RECEIVING AND STORAGE**

The Educational Foundation, 1996

**SFS**

Video

This video outlines basic techniques for employees to use when receiving and storing food in order to prevent the outbreak of foodborne illness.

**STUDENT DRIVEN MENU SYSTEM**

Department Of Education, 1996

**SFS**

4 Manuals/Video

A comprehensive project to assist schools in developing a menu cycle, product specifications, and guidelines in meeting the Dietary Guidelines.

**STRATEGIES FOR SUCCESS**

California N.E.T. Program, 1995

**SFS**

Curriculum

This resource manual shares a variety of strategies that the SHAPE ("Shaping Health As Partners in Education") California schools found successful in implementing the dietary guidelines in school meals and in promotion nutrition as an integral part of a comprehensive school health system over the past five years.

**SUMMER FEEDING PROGRAM MENUS AND RECIPES**

Penn State NET Program, 1994

**SFS**

Menus/Recipes

Weekly menus along with recipes on how to make them.

**TEAM NUTRITION EDUCATION IN THE SCHOOL**

USDA, 1997

**SFS**

Video/Manual

Promotional packet including surveys to promote team nutrition in schools.

**THREE STEPS TO HEALTHY SCHOOL MEALS**

USDA, 2000

**SFS**

2 Manuals &amp; Recipe Box

The components of this system include menu planning, procurement of food for menu cycle and production records.

**TIME MANAGEMENT AND WORK SIMPLIFICATION**

Arkansas Dept. of Education, 1995

**SFS**

Training Manual

Ready-to-use teacher/student training manual for school for service staff on time management/work simplification.

**A TOOL KIT FOR HEALTHY SCHOOL MEALS: RECIPES & TRAINING MATERIALS**

USDA, 1995

**SFS**

Manual

This manual teaches serving wholesome and attractive meals at school to improve attitudes toward education and health. Includes over 50 healthy recipes for school nutrition programs.

**TRAINING SKILLS FOR MANAGERS**

Georgia Dept. of Education, 1996

**SFS**

Training Series

This training course is designed to enhance and improve the training skills of managers; it is especially recommended for managers who will be teaching Orientation for Nutrition Employees (ONE).

**TRAVEL GUIDE TO HEALTHY SCHOOL MEALS**

Terry Lloyd-Jones, MA,RD

Oregon Dept. of Education

**SFS**

Training Manual

The manual explains in easy to understand language, the rationale, nutrient requirements and menu planning options of the School Meals Initiative.

**TRIMMING THE FAT**

ASFSA, 1996

**SFS**

Trainer-Participant Guide

A step by step guide for implementing USDA's Food Based Menu System.

**USDA'S SCHOOL LUNCH AND BREAKFAST RECIPES FOR 10 & 25 PORTIONS**

Montana Office of Public Instruction, 1997

**SFS**

Guide

A guide for small schools USDA's School Lunch and Breakfast Recipes portioned for 10 and 25 servings.

**USING OFFER VERSUS SERVE IN THE SCHOOL MEALS INITIATIVE**

Alaska, Idaho, Nevada &amp; Washington NET Coordinators, 1999

**SFS**

Manual

This manual was designed for child nutrition programs as a tool in helping them meet the Healthy School Meals Initiative. This manual is designed for food service personnel in assisting them in identifying a reimbursable meal under the Offer Versus Serve option.

**VEGAN IN VOLUME**

Nancy Berkoff, R.D., 2000

**SFS**

Book

This book is for everyone who wants to make vegetarian food in quantity. It includes 125 great tasting and unique vegetable recipes.

**WEIGHTS AND MEASURES**

Serving Line Courseware, 2000

**SFS**

CD Software

5 easy lessons focuses on a specific topic related to weights and measures.